

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.9422
N 8 M 517
[7]
Cop. 3

WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.

September 10, 1943

NUTRITION AND FOOD CONSERVATION BRANCH MEMORANDUM NO. F-3

Supplement 1
Revision 1

To: All Regional Directors

From: M. L. Wilson, Chief
W. H. Sebrell, Associate Chief
Nutrition and Food Conservation Branch

Subject: Change in Price of National Pressure Cooker Canning Can Sealer

We have just been advised by the National Pressure Cooker Company that the f.o.b. list price of their hand-operated can sealer has been changed from \$17.95 to \$15.50. This is the result of a price adjustment effected by the Office of Price Administration. The new price is retro-active and adjustments will, therefore, be made by the Company on all billings to date.

The price of \$15.50 should be shown on all Forms WPB-576 submitted in the future which request this item of equipment.

F-980

1.9422

N8M517

E7J

Op-3

WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.

August 16, 1943

NUTRITION AND FOOD CONSERVATION BRANCH MEMORANDUM NO. F-3

Supplement 2

To: All Regional Directors

From: M. L. Wilson, Chief,
W. H. Sebrell, Associate Chief

Subject: Release of domestic (home type) sealers.

At the request of the Office of Materials and Facilities of the War Food Administration, the War Production Board has authorized the manufacture and unrestricted release of approximately 20,000 hand operated can sealers for use in home canning. These sealers are to be made available for purchase through normal commercial retail outlets and purchasers will not be required to secure either rationing certificates or preference ratings in order to buy them.

The manufacture of these sealers is to be about equally divided between the National Pressure Cooker Company of Eau Claire, Wisconsin and the Burpee Can Sealer Company of Barrington, Illinois. The sealers that are to be made by the National Pressure Cooker are identical to those that this company is now supplying for community canning projects and which are being released only on rated orders bearing a preference rating of AA-3, or better. The Burpee sealer is a smaller and lighter model, which is primarily designed for home use and sells at a cost considerably lower than the National sealer.

Some confusion may result from the fact that distribution of the sealers to be made by the National Pressure Cooker Company for home canning is unrestricted while those for community projects are to be released only on rated orders. This is an unavoidable situation; however, it should not work to the disadvantage of either program. The sealers that are to be released for community projects will be set aside by the manufacturer and delivery of these will take precedence over those to be released for home canning. In this way community projects will be assured of earlier delivery of this much needed equipment. As soon as pending rated orders for these projects have been filled, however, substantial quantities of the sealer will then be available in open market and can be purchased by both individuals and community groups. If, however, sealers should not be available in any particular community where they are needed for a community canning center, prompt delivery can be secured through the use of an approved Form WPB-576, bearing a preference rating of AA-3, or better.

It is important that the procedure governing the release of sealers for both home and community use be made clear throughout the field. It will be appreciated, therefore, if you will have your field offices disseminate this information as widely as possible through such available channels as state and local nutrition committees, defense councils, food preservation committees and other such groups.

1.9422
N 8 M 517
[7]
Cap. 1

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Distribution Administration
Washington, D. C.

May 24, 1943

NUTRITION AND FOOD CONSERVATION BRANCH MEMORANDUM NO. F-4

To: All Regional Administrators

From: M. L. Wilson, Chief
W. H. Sebrell, Associate Chief

Subject: Standards and Methods of Food Preservation

You have received the three memoranda outlining the procedure to be followed in the acquisition of WPA equipment and the allocation of new equipment for community food preservation centers. Inasmuch as the sponsors of these centers must agree to conform to standards and processing methods approved by the U.S.D.A., this memorandum is for the purpose of describing what these standards and methods imply.

Food conservation is an essential part of wartime economic strategy. Elimination of waste has the same effect on food supplies as increasing production, and every possible measure must be taken to insure the complete utilization of all available foods. With the emphasis placed on using volunteers, it is more important than ever to have competent, technical supervision for food preservation centers. Aside from the wastes that accrue from spoiled foods, there is danger of food poisoning from eating canned food that has been inadequately processed, so in order to insure a safe product, constant supervision by persons qualified through training and experience is absolutely essential.

Qualified supervisors are: Home Economic teachers, vocational agriculture teachers, home demonstration agents, and home management supervisors. Volunteers who have been trained by the above-mentioned specialists may be used to advantage but should be approved by the local nutrition committee. The importance of adequate supervision given either by a technically trained person, or by someone who has been recently trained by such a person, cannot be emphasized too much. This means supervision on the job during every hour that the canning center is in operation.

It seems highly important to define what we mean by safe methods of processing, in view of the fact that there is some difference of opinion on this matter, and because for HOME CANNING the choice of methods is left to the individual homemaker. However, when canning is done in a community center with equipment secured through the assistance of the

Federal Government, it becomes vitally important that every precaution be taken to insure a safe product. Careful, scientific laboratory research carried on over a period of years in the Bureau of Human Nutrition and Home Economics and in other laboratories proves that the only safe method of canning the nonacid foods is the steam pressure method. Acid foods may be processed with safety by the boiling water bath method.

ACID foods which can be processed with safety in the water bath canner (at or near the temperature of boiling water 212° F.) include fruits, tomatoes, pickled beets, ripe pimientos and rhubarb. NONACID foods must be processed in steam pressure equipment at temperatures of 240° to 250° F., obtained by applying 10 to 15 pounds of steam pressure. NONACID foods include beans, corn, peas, asparagus, greens, okra, carrots, beets if not pickled, sweet potatoes -- in fact all vegetables except tomatoes, pickled beets and ripe pimientos; meats are also NONACID foods.

Pressure equipment must be used for canning nonacid vegetables; even when pressure equipment is used it is important that a high enough pressure (and therefore temperature) be applied for a sufficient length of time to insure the destruction of spore-forming organisms which are extremely resistant to heat. One of these organisms, the botulinus bacterium, which produces spores or resting cells that are very difficult to kill, may, under favorable conditions such as those found in canned vegetables, come out of the resting stage and grow, producing a deadly poison or toxin. The illness, often fatal, caused by eating even the smallest portion of food contaminated with this toxin, is known as botulism, or botulinus poisoning.

We cannot relax the ruling on approved methods, which are described fully, along with tables indicating the proper times and temperature for the processing of different foods in Farmer's Bulletin No. 1762, "Home Canning of Fruits, Vegetables, and Meats." A manual containing directions for the operation of community canning centers is being prepared and will be released to the field very shortly.